BLACK GINGER

“True Tastes of Phuket”

Drift across the glowing lagoon and embark on a journey to the Ayutthaya era. Set within an evocative environment that captures the grandeur of ancient architecture, Black Ginger is steeped in the rich culinary heritage of Phuket.

Experience a fusion of gastronomy and craftsmanship inspired by the flourishing culinary scene. Carefully curated by our chef, each dish is presented with Black Ginger’s distinctive touch, offering the timeless flavours of Phuket, infused with a contemporary flair.

“BLACK GINGER EXPERIENCE”

A Phuket Culinary Journey
A tapestry of flavours from land to sea

Phuket’s cuisine is a vibrant blend of Southern Thai, Chinese, Peranakan and Muslim influences, shaped over generations by the island’s history, people and abundant produce from land and sea. This culinary heritage earned Phuket its designation as a UNESCO Creative City of Gastronomy in 2015. Black Ginger celebrates the flavours and traditions that tell the story of the island.

STARTERS

Yum dok dala Phuket
Torch ginger, local herb, shallot and chicken tossed in a vibrant, spicy lime dressing

Bua thod Phuket
Phuket-style golden-fried prawn with local green in a fragrant turmeric batter, served with sweet chilli sauce

Poh pia sod Phuket
Black Ginger signature fresh spring roll
Fresh spring roll with crab, tender pork, lettuce, bean sprout, garlic and coriander, accompanied by rice-flour pancakes, chilli purée and Penang sauce

MAIN COURSES

Goong mangkorn kua prik gluea Phuket
Wok-fried Phuket lobster with chilli, sea salt and torch ginger flower

Moo hong Phuket
Phuket-style pork belly slowly braised with dark soy sauce, palm sugar, black pepper, garlic and aromatic seasoning until tender

Gaeng som pla Phuket
Southern-style yellow curry with golden snapper fillet, fresh turmeric, tamarind and Phuket pineapple

Pad phak puen baan ka-prao
Seasonal Phuket-grown greens wok-fried with garlic and fragrant holy basil

DESSERTS

Khao niew dam
Black sticky rice with sweet jackfruit, served warm and finished with creamy coconut milk

- THB 2,200 PER PERSON -
(Minimum for 2 people)

Vegetarian · Contains gluten · Spicy · Contains nuts · Local Specialties

Please let us know if you have any food allergies or special dietary needs.
All prices are subject to 10% service charge and 7% government taxes.

“SIAMESE TABLE”

A culinary journey through Thailand’s diverse regions, celebrating authentic flavours,
local ingredients and timeless recipes.

STARTERS

Yum mamuang
Green mango salad with fresh herb and a bright lime dressing

Gian thod Phuket
Phuket-style crispy roll filled with pork, crabmeat, spring onion and jicama,
served with Black Ginger sweet chilli sauce and vegetable accompaniments

Goong yang, jeaw hang
Charcoal-grilled river prawn served with dry jeaw

MAIN COURSES

Gaeng kiew waan nua
Slow-braised beef short rib in a vibrant green curry with lemongrass, kaffir lime leaf and green chilli

Pla samunprai
Charcoal-grilled golden snapper fillet with aromatic Thai herb

Goong makham
Golden-fried prawn glazed with tamarind and palm sugar, finished with crispy shallot and fresh herb

Pad phak puen baan ka-prao
Seasonal Phuket-grown greens wok-fried with garlic and fragrant holy basil

DESSERTS

Khao niew mamuang
Thailand’s iconic mango sticky rice dessert

- THB 2,200 PER PERSON -
(Minimum for 2 people)

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“VEGETARIAN JOURNEY”

Rooted in Chinese tradition, Phuket’s vegetarian culture began when an opera troupe adopted a plant-based diet to honour the Nine Emperor Gods, a lasting symbol of purity and harmony. Vegetarian Journey draws inspiration from this heritage, bringing together Thai flavours, local ingredients and Southern traditions.

STARTERS

Miang kham pueak
Betel leaves with taro in two textures soft and crisp toasted coconut, ginger, lime and traditional palm sugar dressing

Hed mok
Steamed banana-leaf parcel of mixed wild mushroom, aromatic herb and Thai curry paste

Yum makheua pao fak thong
Charcoal-roasted, smoked eggplant with pumpkin, glazed with tamarind and served with dry jeaw

MAIN COURSES

Gaeng kanun tua fak yao
Young jackfruit and long bean gently simmered in a fragrant southern-style coconut curry with turmeric, lemongrass and kaffir lime leaf

Ped jay sapparot Phuket
Marinated plant-based duck with Phuket pineapple and young peppercorn, gently glazed with tamarind sauce

Hed grop ka-prao
Crispy fried mushroom tossed with fragrant holy basil and a light tamarind glaze

Yod fak maeo pad prik Thai dam
Wok-fried chayote shoot with garlic, light soy sauce and freshly cracked black pepper

DESSERTS

Bualoy ma praw orn
BLACK GINGER SIGNATURE DESSERT
Tender dumplings served in velvety coconut milk and young coconut flesh

- THB 2,200 PER PERSON -
(Minimum for 2 people)

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APPETISER I SALAD

Poh pia sod Phuket 600
Black Ginger signature fresh spring rolls
Fresh spring rolls with crab, tender pork, garlic, coriander, lettuce and bean sprout, accompanied by rice-flour pancakes, chilli purée and Penang sauce

Thod man goong 600
Purple-tail prawn blended with Thai herb, served with house-made sweet chilli and cucumber sauce

Chok dee 600
Kratong thong and Toong thong
Delicate golden basket of curried chicken and golden pouches of pork with coriander and Thai aromatic, inspired by tradition of prosperity and good fortune

Gian thod Phuket 600
Phuket-style crispy roll filled with pork, crabmeat, spring onion and jicama, served with Black Ginger sweet chilli sauce and vegetable accompaniments

Bua thod Phuket 600
Phuket-style golden-fried prawn with local green in a fragrant turmeric batter, served with sweet chilli sauce

Yum dok dala Phuket 600
Torch ginger, local herb, shallot and chicken tossed in a vibrant, spicy lime dressing

Yum sapparot goong sieb Phuket 600
Fresh Phuket pineapple tossed with smoked prawn, local herb and shallot in a bright lime dressing

Pla makheua yao 600
Chargrilled eggplant with prawns, shallot, fresh herb and a vibrant chilli-lime dressing

Oh-taow Phuket 600
Phuket street food of local oysters stir-fried with tapioca flour, taro, eggs and crispy pork fat

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SOUPS

Tom yum goong 600
Thailand's iconic hot and sour soup with fresh prawns and an aromatic infusion of lemongrass, galangal, kaffir lime leaves, shallot and chillies

Tom gai khamin 600
Light soup with free-range chicken, fresh turmeric, lemongrass, galangal and Thai herb

Poh tak talay 600
Phuket fisherman's seafood soup
Fragrant clear broth of Andaman seafood, lemongrass, kaffir lime leaf, galangal, chilli and Thai basil

MAINS

Sua rong hai - crying tiger A5 Thai picanha 1,200
Charcoal-grilled A5 Thai picanha with Thai aromatics, served with Black Ginger jaew sauce

Gai pad med ma muang-himmaphan 750
Wok-seared chicken with roasted Phuket cashews, dried chilli and spring onion

Goong mangkorn kua prik gluea Phuket 2,500
Wok-fried Phuket lobster with chilli, sea salt and torch ginger flower

Goong makham 1,200
Golden-fried prawn glazed with tamarind and palm sugar, finished with crispy shallot and fresh herb

Moo hong Phuket 750
Phuket-style pork belly slowly braised with dark soy sauce, palm sugar, black pepper, garlic and aromatic seasoning until tender

Hor mok pla Phuket 750
Phuket-style steamed barracuda fish soufflé with coconut milk, aromatic curry paste and local herb, steamed in banana leaf

Pla thod 750
Crisp-fried grouper fillets accompanied by aromatic garlic-pepper sauce and Thai sweet chilli sauce with fresh coriander

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CURRIES

Gaeng poo bai cha plu Phuket — 1,500
Fragrant Southern-style crabmeat curry with coconut milk, fresh turmeric and cha-plu leaf, served Phuket-style with mee hoon rice noodle and fresh vegetables

Gaeng som pla Phuket — 750
Southern-style yellow curry with golden snapper fillet, fresh turmeric, tamarind and Phuket pineapple

Gaeng prik kra-duk moo aon — 750
Young pork rib simmered in a robust southern curry with chilli, black pepper and aromatic herb

Massaman gae — 1,200
Slow-braised Australian lamb rump in a southern Thai-muslim curry with coconut milk, toasted spices, tamarind, potatoes, onion and peanuts

Gaeng kiew waan nua — 1,500
Slow-braised beef short rib in a vibrant green curry with lemongrass, kaffir lime leaf and green chilli

Chu chee pla — 750
Grilled golden snapper fillet with creamy red curry and coconut milk

VEGETABLES

Pad phak boong fai deang — 600
Morning glory wok-fried with yellow soybean sauce

Pad phak mieng kai -poo — 600
Local mieng leaf stir-fried with egg and crab meat

Pad phak puen ban — 600
Seasonal Phuket-grown greens wok-fried with garlic and fragrant holy basil

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RICE

Khao sang yod
Heirloom Southern Thai red rice with a firm bite and earthy aroma

Khao hom mali
Thailand's renowned aromatic jasmine rice

DESSERTS

Bualoy ma praw orn 450
BLACK GINGER SIGNATURE DESSERT
Tender dumplings served in velvety coconut milk and young coconut flesh

Khao niew dam 450
Black sticky rice with sweet jackfruit, served warm and finished with creamy coconut milk

Oh aeiw Phuket 450
Traditional Phuket-style clear banana jelly with sugar palm fruit and champaka-infused syrup granita

Khao niew mamuang 450
Thailand's iconic mango sticky rice dessert

Sangkhaya fak thong - Thai pumpkin custard 450
Slow-steamed Thai pumpkin filled with silky coconut and palm sugar custard

HOMEMADE ICE CREAM 180

Cashew nut

Indigo (lime, banana, coconut, butterfly pea)

Coconut

Noi Na - custard apple (seasonal)

Smoked pineapple

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